

CYREN

Bar • Grill • Seafood

Starters to Share

- Garlic Bread on Toasted Turkish** | 6
- Herb & Garlic Bread on Toasted Turkish** | 6
- Honey, Cheese & Chilli on Toasted Turkish** | 6
- Herb & Garlic Pizza to share with Oregano & Mozzarella** | 18
- Kathys Taramasalata served with Toasted Turkish Bread** | 16

- Trio of Dips** | 22
smoked salmon & dill dip, baba ganoush & kathy's homemade taramasalata served with toasted turkish bread
- Tasting Plate to Share** | 24
lightly crumbed camembert cheese with caramelized onion jam, haloumi fries with lime yoghurt & pomegranate & stuffed jalapenos with cream cheese & chipotle mayo

Entree

- Chef's Soup of The Day** | 18
served in a cob sourdough bread bowl
- Sydney Rock Oysters** ^{GF}
half dozen 28 | dozen 54
natural, mornay, kilpatrick or mixed
- Tempura Sydney Rock Oysters**
half dozen 28 | dozen 54
with wasabi mayonnaise & tabiko
- Sydney Rock Oysters**
half dozen 28 | dozen 54
with salmon caviar, ponzu vinaigrette & sweet chilli jam
- Seared Half Shell Scallops** ^{GF} | 24
served in the shell with creamed leek & preserved lemon salsa
- Half Shell New Zealand Mussels** | 24
gratinated with garlic butter, black sesame & brioche crumbs
- Sashimi Style Salmon & Avocado Salad** | 26
with salmon caviar, tomato & black sesame
- Panko, Parmesan & Black Sesame Crumbed Calamari Rings** | 24
with aioli & shredded cos lettuce
- Grilled Moreton Bay Bug** ^{GF} | 40
with garlic butter sauce

- Nick's Garlic Prawns** | 24
with olive oil, garlic & a hint of chilli
- Giant King Prawns** ^{GF} | 34
butterflied with garlic butter
- Lobster & Crab Ravioli** | 24
with sautéed spinach & lemon beurre blanc
- Fresh Ocean King Prawns** ^{GF} | 8ea
peeled & served chilled with cocktail sauce & lemon
- Cold Seafood Plate** ^{GF}
For One \$28 | For Two \$56
with Sydney rock oysters, smoked salmon, pickled octopus, fresh king prawn, marinated mussels & cocktail sauce
- Salt & Pepper Calamari** | 23
served with aioli
- Chargrilled Baby Octopus** | 26
grilled pineapple & mint salsa, smoked paprika aioli & chilli oil
- Pan Fried Haloumi** ^V | 24
green beans, tempura green olives, thyme vinaigrette & eschallot confit
- Gippsland Lamb Cutlets** | 28
crusted with panko bread crumbs & parmesan served with salsa verde & chilli mayonnaise
- Grilled Lamb Souvlaki** | 26
with pita bread, tzatziki & rocket

Mama's Pizzas (13")

Gluten Free Bases Available

- Garlic Prawn Pizza** | 25
butterflied marinated garlic prawns on a tomato base with buffalo mozzarella, sliced onion, preserved lemon & a hint of chilli
- Margherita** | 19
with buffalo mozzarella & torn basil leaves
- Hawaiian** | 23
byron bay black forest ham, candied pineapple & florida mozzarella
- BBQ Meatlovers** | 25
ham, sopressa salami, pepperoni, bacon with mozzarella & cyren's BBQ sauce base
- Chicken Souvlaki** | 24
marinated in lemon & oregano served with spiced garlic yoghurt & parsley
- Pepperoni** | 25
with spicy salami, mozzarella & tomato base
- Supremo** | 25
ham, pepperoni, chorizo, mushrooms, peppers, pineapple, olives, onion & mozzarella
- Roasted Mushroom Pizza** | 23
tomato base with mixed roasted mushrooms, mozzarella cheese & topped with fresh rocket and aged parmesan
- Moroccan Lamb** | 24
moroccan spiced lamb with roast pumpkin, spanish onion & coriander, finished with lime yoghurt
- Vegetarian Deluxe** | 23
roasted peppers, red onion, marinated artichokes, mushroom, kalamata olives with buffalo mozzarella
- Pizza Marinara** | 24
king prawn, mussels & octopus on a rich tomato sauce with shredded mozzarella, torn basil & fried capers
- Tandoori Chicken Pizza** | 24
spiced marinated chicken, baby spinach, avocado & lime yoghurt
- Bacon Cheeseburger Pizza** | 24
tomato based pizza with chicken, bacon & topped with golden fries, ketchup & american mustard

Sides

- Bowl of Creamy Mash** ^{GF} | 8
- Chips** ^{GF} | 10
- Seasonal Steamed Vegetables** ^{GF} | 12.5
tossed in extra virgin olive oil
- Garden Salad** ^{GF} | 12
mizuna greens, tomatoes, cucumber, red onion & cyren dressing
- Traditional Caesar Salad** ^{GF AV} | 14
with a poached egg, pancetta, cos lettuce, anchovies, parmesan and brioche crouton.
(Add chicken or smoked salmon +\$5)
- Cyren Greek Salad** ^{GF} | 14.5
with kalamata olive, marinated fetta, cucumber, tomato, capsicum & iceberg tossed with an oregano mustard vinaigrette

The Catch

Our fresh fish is sustainably caught & served with chips or garden salad or mashed potatoes & lemon mayonnaise



Nick's Entrée Platter for Two | 98
scallops served in shell, chargrilled king prawns, garlic butter NZ mussels with black sesame & brioche crumbs & kilpatrick & mornay oysters



Nick's Seafood Platter for Two | 195
cooked lobster, freshly shucked sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, fried or grilled catch of the day, golden fried king prawns, salt & pepper baby calamari, potato salad served with chips (add mornay, thermidore, garlic butter or singapore chilli to your lobster for \$25 extra)



Fisherman's Platter for Two | 85
fried catch of the day, fried king prawns, soft shell crab, calamari served with chips, tartare sauce & lemon served with a greek salad

Grilled Australian Barramundi Fillet ^{GF} | 36

Grilled Salmon Fillet ^{GF} | 36

Grilled Local Snapper Fillet ^{GF} | 38

Whole Baby Barramundi | 38
Grilled or Fried Salt & Pepper Asian Style with Fresh Chilli & Soy

Local John Dory Fillet
Grilled or Fried | 48

Fried Flathead | 44
with homemade tartare sauce, chips lemon & parsley

Grilled Moreton Bay Bug ^{GF} | 70
with garlic butter sauce

Whole Grilled King Prawns | 38
served in shell with mizuna leaf salad, spanish onion & lemon mayonnaise

Seared Half Shell Scallops ^{GF} | 44
served in the shell with creamed leek & preserved lemon salsa

Fresh Lobster | 58
served with your choice of mornay, thermidore, singapore chilli or garlic butter. served with greek salad & fresh lemon

Fisherman's Basket | 38
fried catch of the day, fried king prawns, soft shell crab & calamari rings served with chips, fresh lemon & tartare sauce

Prime Meat Selection



Award Wining Giant Pork Ribs
Half Rack 30 | Full Rack 48
in our famous bbq sauce glaze with louisiana slaw & chargrilled corn on the cob

Angus Rump Steak ^{GF} | 32
served with creamy mash & sautéed baby broccoli

Angus Rib Eye ^{GF} | 52
served with truffle salted fries

Angus Prime Fillet ^{GF} | 44
served with crushed baby potatoes & mushroom duxelle

Beef Rump Wagyu Tajima Steak 400gm | 60
^{PREMIUM RANGE}
Specifically formulated Japanese diet, raised in Southern NSW, accompanied with a choice of mash potato, golden fries or roasted potatoes

Beef Wagyu Sirloin Tajima 250gm | 68
^{PREMIUM RANGE}
400 day grain fed, fl cross bred wagyu cattle, located in Northern Victoria, marble score 6+ accompanied with a choice of mash potato, golden fries or roasted potatoes

Beef Scotch Fillet 'Signature' 320gm | 69
^{PREMIUM RANGE}
300 days grain fed, black angus cattle, located in Riverina NSW, marble score 6+ accompanied with a choice of mash potato, golden fries or roasted potatoes

Crispy Pork Belly | 38
with apple relish, mashed potatoes, grilled broccolini, sage & cider jus

BBQ Cheeseburger | 24
with smoked cheddar, gem lettuce & sliced tomato on a brioche roll with bbq sauce served with chips (Add bacon + \$3)

Crispy Crumbed Chicken Schnitzel | 29
with creamy button mushroom sauce & mash

Free Range Chicken Breast ^{GF} | 32
stuffed with ricotta, basil & semi dried tomatoes, wrapped in prosciutto, served on crushed chat potatoes, roasted baby fennel & lyonnaise sauce

Side Sauces ^{GF} | 4
Red Wine Jus, Sauce Dianne & Peppercorn Sauce
Side Sauces ^{AF&GF} | 4
Creamy Mushroom, Chipotle Mayo, Salsa Verde, Café De Paris, Balsamic Jus

Winter Warmers

Victoria's Finest Slow Braised Lamb Shanks | 42
with pomme puree, sautéed asparagus and rosemary jus

Wagyu Beef Cheek | 39.5
slow cooked for 24 hours, served with creamy mash potato and caramelised onion jus

Pasta & Risotto

Fettuccine Marinara | 36
with roasted tomato sugo, lobster, crab, calamari, king prawns & shavings of grana parmesan

Fettuccini Carbonara | 29
with pancetta, egg yolks & finished with aged parmesan & continental parsley

King Prawn Fettuccini | 35
green onions, birds eye chilli, garlic & extra virgin olive oil

Mushroom Risotto ^{GF/V} | 34
assorted wild forest mushrooms, spanish truffle salsa, aged parmesan & baby rocket

Risotto Marinara ^{GF} | 36
with roasted tomato sugo, lobster, crab, calamari & king prawns, finished with shavings of grana parmesan

Kids Menu \$14.50

Served with soft drink & ice cream | 12 years & under

- Grilled Lamb Skewers & Chips
- Calamari Rings & Chips
- Kids Pizza (Hawaiian or Margherita)
- Kids Fettuccini with Creamy Tomato Sauce

- Crumbed Chicken Tenders & Chips
- Fish & Chips
- Cheeseburger & Chips

CYREN Wine List

Bar • Grill • Seafood

SPARKLING/ CHAMPAGNE		150ml	750ml
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$12.50	\$60.00
La Boheme Cuvee Rose	Yarra Valley, VIC	\$11.50	\$56.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$96.00
Veuve Clicquot Brut NV	Reims, France		\$115.00

PROSECCO / MOSCATO		150ml	750ml
De Bortoli 'King Valley' Prosecco	King Valley VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$58.00

WHITE		150ml	750ml
Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$9.00	\$42.00
Nick's Private Label Chardonnay	South East Australia	\$9.00	\$42.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$12.50	\$60.00
Pewsey Vale Prima 'Off Dry' Riesling	Eden Valley, SA	\$13.00	\$63.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Farina Pinot Grigio (D.O.C)	Veneto, Italy	\$13.00	\$63.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Nashdale Lane Sauvignon Blanc	Orange, NSW	\$12.50	\$60.00
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$13.50	\$65.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$76.00
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.00	\$63.00
Nashdale Lane Chardonnay	Orange, NSW	\$13.50	\$65.00

ROSE		150ml	750ml
La Vieille Ferme Rose	Rhone, France	\$11.50	\$56.00
Wizardry Grenache Rose	Heathcote, VIC	\$12.50	\$60.00
Ete d'Elodie Rose IGP	Provence, France	\$13.00	\$63.00

RED		150ml	750ml
Nick's Private Label Cabernet Merlot	South East Australia	\$9.00	\$42.00
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$79.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$60.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$96.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
Penfolds Kalimna Bin 28 Shiraz 2018	South Australia		\$85.00
Penfolds Bin 389 Cabernet Shiraz 2018	South Australia		\$175.00
Penfolds Bin 407 Cabernet Sauvignon 2018	South Australia		\$180.00
Penfolds St Henri Shiraz 2016	South Australia		\$190.00
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		\$380.00

DESSERT WINE		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00

Desserts *Gluten free available upon request*

Snickers Mousse Bar | 15
with vanilla ice cream, salted caramel & peanuts crunch

Baileys Crème Brûlée | 15
with salted caramel & crunchy blood orange parfait

Chilled Passionfruit Mousse | 15
crunchy toasted meringue, passionfruit coulis, coconut crumble ^{GF}

70% Chocolate Fondant | 15
with dulce de leche, vanilla ice cream & pistachios crunch

Sticky Date Pudding | 15
with butter scotch sauce & macadamia ice cream

Ice Cream Sundae Spectacular | 15
trio of ice creams, chantilly, berry coulis, chocolate sauce, crispy lollipop, golden crunch & marshmallows ^{GF}

Hazelnut Praline Panna Cotta | 15
with hazelnut nougatine, chocolate coulis & orange crisp ^{GF}

Homemade Pavlova | 15
chantilly cream, berry compote, crispy pepitas, passionfruit coulis, lychee & elderflower jellies ^{GF}

A Selection of Fine Australian Cheeses | 18
with home made quince paste & organic fruit loaf

CHEF'S SPECIAL DESSERT OF THE DAY ~ PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION | 16

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Cocktails

Champagne Cosmo 15 Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	Lychee Martini 17 Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee
Four Pillars Negroni 16.5 Four Pillars Rare Fine Gin, Campari, Cinzano Rosso, served short over ice with an orange slice	Fruit Tingle 16 Skyy Vodka, Blue Curacao, Lemonade and Pomegranate Syrup
Pineapple & Coconut Margarita 17 Cuervo 1800 Coconut Tequila & Triple Sec with Pineapple Juice, Monin Coconut syrup and a desiccated coconut rim	Aperol Spritz 16 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel
Island Breeze 17 Kraken Spiced Rum, Ginger Beer, muddled lime & Angostura Bitters with a lime wheel	Espresso Martini 16 Lexington Hill Batched Cold Drip Coffee, Grain Vodka & Crème de Cacao
Mojito (Classic or Lychee) 17 Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	Strawberry Kiss 17 Four Pillars Rare Dry Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine
Salted Karamel Martini 17 Stoli Salted Karamel Vodka, Frangelico, Butterscotch Schnapps & Monin Caramel Syrup with egg white. Served with a rock salt & Fee Bros Choc Bitters rim	Garden of Eden 17 Skyy Vodka, Midori, apple schnapps with watermelon syrup, lime juice & watermelon juice
	Woodford Old Fashioned 18 Woodford Reserve Bourbon, Angostura Bitters & sugar with an orange twist

Punchbowls

Very Long Island Iced Tea 38 Vodka, Gin, Tequila & Rum with lime & lemon juices, lemon squash & pepsicola
Eternal Bliss 38 Stoli Vanil Vodka, Alize, Watermelon Liqueur, Lemonade, Watermelon Juice, Mint & Lemon
Berry the Hatchet 38 Skyy Vodka, Chambord, House Cuvee Brut, Cranberry Juice, lychee puree & mixed berries

Mocktails

Tropical Oasis 9 Orange & Pineapple Juices with Passionfruit Pulp, Mint & Raspberry Syrup
Summer Dream 10 Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry
Virgin Mojito 9 Mint, Lime, Sugar & Soda Water

Water, Softdrinks & Juices

S. Pellegrino Natural Sparkling Mineral Water 1 litre	10.5
Acqua Panna Natural Still Mineral Water 1 litre	10.5
Schweppes Ginger Beer	5
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale	4
Red Bull 250ml Can	6
Juices: Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	5

Draught Beer

	glass	pint
Great Northern Super Crisp Lager 3.5%	8	11
Carlton Draught 4.6%	8.5	12
Victoria Bitter 4.9%	8.5	12
Four Pines Pacific Ale 3.5%	9	12
Coopers Pale Ale 4.5%	9	13
Balter XPA 5.0%	9.5	14
Peroni Nastro Azzurro 5.1%	10	15
Asahi Super Dry 5.0%	10	15

Bottled Beer & Cider

LOCAL	
Cascade Premium Light 2.6%	7.5
Pure Blonde Ultra (Low Carb) 4.2%	8.5
Crown Lager 4.9%	9
CRAFT	
Fat Yak Pale Ale 4.7%	8.5
Lord Nelson Three Sheets Pale Ale 4.9%	10
INTERNATIONAL	
Corona Extra 4.5%	9.5
Heineken 5%	9.5
CIDER	
Pure Blonde Organic Cider 4.2%	9.5
Somersby Pear Cider 4.7%	10